Journal of Milk and Food Technology
Index to Volume 40

AUTHOR INDEX

ACTON, J. C., loss of cured pigment from sausage, 193; color in sausage containing glucono-delta-lactone, 398
AHMED, N. S., (see Ismail, 375)
ALLEN, D. M., (see Thomas, 678)
ANDERSON, M. E., washing and sanitizing meat, 668; (see Marshall, 246)
ANELLIS, ABE, death of botulinus spores caused by gamma irradiation, 313
ANGUS, R. C., (see Stull, 158)
ARLEDGE, WILLIAM L., (see Wright, 41)
ARNOTT, D. R., polychlorinated biphenyls in cows and dairy products, 296; (see Duitschaever, 378)
ARTZ, W. E., (see von Elbe, 765)
ATHERTON, HENRY V., presidential address, 803
BABAJIMOPOULUS, MARIA, (see Park, 831)
BABEL, FRED J., (see Fruin, 622)
BAILEY, J. S., (see Cox, 729)
BAKER, R. J., (See Johnson, 785; Martin, 732)
BALA, K., changes in color of beef extract caused by *Pseudomonas fragi*, 824
BARNARD, S. E., freezing points and milk adulteration, 272; handling perishable foods, 337
BARNUM, HAROLD J., preventing added water in milk, 206
BEALE, SIDNEY H., trouble shooting a mastitis problem, 731
BENEDICT, R. C., (see Strange, 843)
BENGSCH, H., (see Huhtanen, 236)
BERKOWITZ, D., (see Anellis, 313)
BEUCHAT, L. R., enrichment broths for enumerating *Vibrio parahaemolyticus*, 592
BIANCO, LOUIS J., guidelines for quality control program, 423
BICKERT, WILLIAM G., automated milking systems, 731
BLACKWELL, J. H., (see Cunliffe, 389)
BLAKE, PAUL A., (see Cohen, 798)
BOBENG, BARBARA J., HACCP models for quality control in foodservice, 632
BODYFELT, F. W., (see Landsberg, 772)
BRACKETT, R. E., heating patterns of products in crockery cookers, 664, 729
BRAUDE, GEORGE L., (see Jelinek, 731)
BRAY, S. L., consumers detect light-induced flavor in milk, 586
BRAZIS, A. R., laboratory quality assurance, 731; (see Huhtanen, 236)
BRECHBUHLER, J. D., (see Marshall, 195)
BREDVOLD, E., (see Huhtanen, 236)
BREMEL, ROBERT D., membrane-filter-DNA procedure for somatic cells in milk, 32
BREMMON, CRAIG E., (see Middaugh, 732)
BROWN, JANICE, (see Ledford, 164)
BROWN, LARRY D., fish, shellfish and human health, 712
BRUCE, VERNEAL R., (see Mislivec, 309)
BRUHN, J. C., characteristics of milk from cows fed poultry wastes, 29; trace metals and protein in milk, 170
BRYAN, FRANK L., diseases transmitted by foods contaminated by waste water, 45
BUCHEN, SHELLEY Y., inactivating conidia of toxigenic aspergilli-effects of growth and recovery medium, temperature, age of conidia and concentration of peroxide, 617; effects of pH, sugars and salt, 698
BULLOCK, D. H., (see Arnott, 296; Duitschaever, 378)
BURDITT, GEORGE M., sanitarians and the law, 135
BURGENER, D. M., (see Collins-Thompson, 411)
BURNETTE, FLORENCE S., acid phosphatase in the chayote, 373; assays for peroxidase in blue crab, 854
CADY, P., rapid impedance screening of milk, 731
CAMPBELL, DOUGLAS F., (see Surkiewicz, 468)
CAMPBELL, J. E., (see Peeler, 462)
CAROSELLA, JERRY M., (see Surkiewicz, 109)
CARPENTER, Z., (see Hanna 94, 98, 676, 689; Marriott, 364; Smith, 527)
CASALEGGIO, C., (see Prior, 537)
CASAS, IVAN A., microtiter method to enumerate bacteria in milk, 795
CHIPLEY, J. R., (see Cremer, 603)
CHRISTOPHER, FRANK (see Cobb, 256)
CHYR, CHU-YING, conditions affecting germination of PA 3679 spores, 369
CLARK, WARREN S., Jr., (see Fruin, 552; Wright, 41)
CLARKE, JAMES B., (see Fruin, 596)
CLAYPOOL, L. L., (see Messer, 270)
CLINGMAN, C. DEE, NIFI program for foodservice manager certification, 196; letter to editor-foodservice training is variable and inadequate, 574; national program for foodservice manager training and certification, 729
CLYDESDALE, F. M., in defense of technology, 200
COBB, BRYANT F., III, quality of heated shrimp, 256; (see Wilaichon, 252)
COCHRAN, PHILIP A., know score in food markets, 69
COHEN, MITCHELL L., trends in foodborne salmonellosis, 798
COLLINS-THOMPSON, D. I., microbiological standards for cheese, 411
CORRY, JANET E. L., letter to editor-what about injured coliforms, 352
COULTER, R. M., (see Collins-Thompson, 411)
COUSIN, M. A., lactic acid produced by streptococci in milk precultured with psychrotrophic bacteria, 406; lactic acid produced by high-temperature lactic bacteria in milk precultured with psychrotrophic bacteria, 475
COX, N. A., evaluation of four ONPG tests, 709; detecting salmonellae on whole broiler carcasses, 729; commercially available minikits to identify *Enterobacteriaceae*, 866
CRAVEN, S. E., bacteria counts of beef-soy and chicken-soy patties, 112
CREMER, L., quality of precooked frozen hamburger patties in satellite foodservice system, 603
CUNLIFFE, H. R., survival of foot-and-mouth virus in casein and sodium caseinate, 389
DACEY, JOHN, (see Foster, 300)
DANIEL, T. C., (see Stull, 158)
D'AOUST, J. Y., salmonellae and the chocolate industry, 718
DAVID, BEATRICE D., (see Bobeng, 632)

DAVIS, A. SIDNEY, sanitation training for foodservice managers, 198
DEANE, D. D., (see Field, 385)
deBOER, E., sensitivity of fungi to natamycin, 533
DeLUCCA, A. J., II, production of aflatoxin on solid and liquid media, 828
DEMOTT, B. J., beverage and chip-dip from whey, 540
DICK, R. L., (see Acton, 193, 398)
DICKMAN, SHERMAN R., (see Horton, 584)
DILLMAN, WALTER F., (see Hankin, 116, 848)
DOBSON, R. E., (see Varga, 763)
DONNELLY, C. B., (see Peeler, 462)
DORN, C. Richard, (see Brown, 712)
DOWNING, D. L., (see Splittstoesser, 402)
DOYLE, M. P., degradation of aflatoxin by potassium bisulfite, 729
DUFOUR, S. W., (see Cady, 731)
DUITSCHAEVER, C. L., salmonellae in cut-up chicken, 191; bacteriology of ground beef, 378; bacteriology of luncheon meats, 382
DUTHIE, A. H., (see Bray, 586)
DUTSON, THAYNE R., (see Wilaichon, 252)
EARLE, R., (see Varga, 763)
EITENMILLER, R. R., (see Voigt, 241)
EL-AHRAF, AMER, (see Kaplan, 566)
ELLIKER, P. R., (see Muralidhara, 288)
EMSWILER, B. S., survival of *Vibrio parahaemolyticus* in diluents, 8
ENGLAND, D. C., (see Muralidhara, 288)
ERDMAN, I. E., (see Collins-Thompson, 411)
EVANS, J. H., (see Bruhn, 29)
FIELD, R. A., causes of variation in bacteriological condition of ground beef, 385
FLICK, GEORGE J., Jr., (see Burnette, 373, 854)
FLUCKIGER, E., toxicological aspects of packaging, 873
FOLEY, J., photocatalyzed oxidation of cream, 25; oxidative stability of ripened cream butter, 480
FOSTER, JAMES F., microbial survey of seafood products, 300; bacteriology of raw ground beef, 790; (see Fowler, 166)
FOWLER, JAMES L., computerized program to collect food microbiology data, 166; (see Foster, 300, 790; Fruin, 596; Guthertz, 322)
FRANK, J. F., inhibition of enteropathogenic *Escherichia coli* by a lactic starter culture, 729; inhibition of different strains of enteropathogenic *Escherichia coli* by lactic acid bacteria, 749; different lactic acid bacteria inhibit *Escherichia coli*, 754; survival of *Escherichia coli* in Camembert cheese, 835
FRANKE, A. A., (see Bruhn, 170)
FRANZ, A. O., Jr., (see DeLucca, 828)
FRUIN, JOHN T., significance of *Clostridium perfringens* in foods, 330; anaiysts and automatic colony counter versus a true count, 552; accuracy and speed in counting agar plates, 596; changes in number of *Clostridium perfringens* caused by freezing, 622
FUNG, D. Y. C., (see Cox, 866; McNulty, 686)
GABLER, F. RAYMOND, (see Bremel, 32)
GAVIN, A., microbiology of human milk, 614
GERSHMAN, M., phage typing of salmonellae, 43
GENIGEORGIS, C. A., (see Pullen, 704, 730)
GILCHRIST, J. E., (see Peeler, 462)
GILLILAND, S. E., enumeration and identity of lactobacilli in dietary products, 760; antagonistic action of *Lactobacillus acidophilus*, 820
GINN, R. E., collaborative study on Coulter Counter Chemical method, 456
GLATZ, BONITA A., production of *Bacillus cereus* enterotoxin in defined media, 472
GLEESON, J. J., (see Foley, 25)
GOEPFERT, J. M., (see Glatz, 472)
GOLDMINZ, DANIEL, (see Green, 181)
GORDON, THEODORE, (see Walker, 639)
GNAN, S. O., impedance changes in raw milk, 730
GREEN, JOHN H., fish peptones for microbial media, 181
GROLL, MARILYN, (see Splittstoesser, 402)
GUTHERTZ, LINDA S., microbiology of comminuted turkey meat, 322; (see Fruin, 596)
HANKIN, LESTER, code date and quality of milk, 116; keeping quality of pasteurized milk, 848
HANNA, M. O., bacteria in vacuum-packaged cuts of beef, 94; bacteria in vacuum-packaged lamb, 98; development of *Yersinia enterocolitica* on bismuth sulfite agars, 676; effects of heat, freezing and pH on *Yersinia enterocolitica*, 689
HARDY, D., (see Cady, 731)
HARMON, C. C., (see Marshall, 732)
HARMON, L. G., (see Lee, 325)
HARRIS, MARSHALL E., (see Surkiewicz, 109)
HARRIS, M. W., (see Tsai, 449)
HARRIS, NATHOLYN D., (see Shih, 520)
HARTMAN, PAUL A., letter to editor-injured coliforms were not forgotten, 352
HATLEN, JACK B., (see Jackson, 562)
HAVERLAND, HARRY, training opportunities for the sanitarian, 731
HEALD, C. W., evaluating the Fossomatic somatic cell counter, 523
HEATH, JAMES L., (see Park, 90)
HELMS, A. B., (see Demott, 540)
HILL, TERREL M., (see Fruin, 596)
HINZ, PAUL (see Chyr, 369)
HOKE, K. E., (see Marriott, 364)
HORTON, PRISCILLA B., stability of ascorbic acid in orange juice, 584
HOTCHKISS, DONALD K., (see Wright, 41)
HOUGHTBY, G. A., (see Messer, 70)
HUHTANEN, C. N., evaluation of Delvotest-P, 236; (see Smith, 465)
HUNT, M. C., (see Thomas, 678)
IJICHI, K., (see Tsai, 449)
IKRAM, M., growth and enterotoxin production by *Staphylococcus aureus* in fluid dairy products, 769
IRVIN, K. M., (see Leon Crespo, 588)
ISMAIL, AZZA A., ribonuclease from whey of buffalo milk, 375
IVERS, J. T., toxin and other metabolites produced by *Bacillus cereus*, 17
IZQUIERDO, PEDRO, (see Casas, 795)
JACKSON, BRUCE B., evaluation of fast food management training program, 562
JELINEK, CHARLES F., use of sludge on cropland, 731
JEZESKI, J. J., (see Mayou, 228, 232)
JOHNS, C. K., letter to editor-iodide in Australian milk, 209
JOHNSON, C. E., (see von Elbe, 765)

JOHNSON, M. E., comparison of methods to detect penicillin in milk, 785; (see Martin, 732)
JOHNSTON, RALPH W., (see Surkiewicz, 468)
JONES, F. T., microflora of retail fluid milk products, 693
JONES, G. M., Fossomatic somatic cell counts in mastitis control programs, 490; (see Heald, 523)
JOPKE, WALTER, H., letter to editor-foodservice training is not chaotic, 573
JUVEN, BENJAMIN J., letter to editor-a unit goes with z-value, 209
KAEDER, EDWARD, A., planning work for fieldmen, 731
KAMINSKI, JANE, (see splittstoesser, 402)
KAPLAN, O. BENJAMIN, economics of restaurant inspections, 566
KARIM, G., bacterial quality of hamburger in Tehran, 560
KAROLUS, JOHN J., (see Kornfeld, 459)
KASTNER, C. L., (see Thomas, 678)
KATZ, JEAN, (see Kupchik, 132)
KATZ, ROBERT S., lactose intolerance, 732
KAUFMANN, OLIVER W., letter to editor- bacteria not destroyed at 10-40 C, 145; practical sensitive test for penicillin in milk, 250
KAUTTER, D. A., (see Solomon, 5)
KEMPER, D., (see Anellis, 313)
KENNEDY, J. E., Jr., microflora on tops of cans of vended canned drinks, 558
KHORSHID, M. A., (see Ismail, 375)
KILARA, ARUN, letter to editor-when is a culture *Lactobacillus acidophilus*, 573
KIMOTO, W., (see Wasserman, 683)
KING, J. J., (see Foley, 25, 480)
KISSINGER, J. C., (see Smith, 465)
KNAPP, F. W., (see Weingartner, 234)
KOBURGER, J. A., organisms from positive MPN tubes when samples yielded no growth on pour plates, 484; (see Weingartner, 234)
KOIRANEN, LEO, (see Niskanen, 543)
KORNFELD, Jospeh M., base layer in cylinder-plate method for analysis of penicillin, 459; lysozyme enhances penicillin-induced lysis of *Sarcina lutea*, 555
KOTULA, A. W., (see Field, 385)
KRAEGER, S. J., (see Cady, 731)
KRAFT, A. A., book review-Staphylococci and their significance in foods, 735
KUHN, G. R., (see Barnard, 337)
KUPCHIK, GEORGE J., health hazard of reusable foodservice utensils, 132; letter to editor-comments on study of health hazards associate with foodservice utensils, 145
LADIGES, WARREN C., (see Foster, 790)
LaGRANGE, W. S., use of automatic colony counter in evaluation of milk, 744
LANDSBERG, J. D., retention of chemical contaminants in multiuse milk containers, 772
LANGLEY, WILLIAM H., Jr., (see Fowler, 166)
LANGLOIS, B. E., various conditions affect plate count of milk, 222; (see Jones, 693; Weckbach, 857)
LARKIN, EDWARD P., (see Van Donsel, 160)
LEDFORD, R. A., non-specific inhibition in *Sarcina lutea* test, 164
LEE, I. C., enterotoxin production by staphylococci in salami, 325
LEE, W. H., *Yersinia enterocolitica* in foods, 486
LEON, NELSON, (see Casas, 795)
LEON CRESPO, F., heated avian sarcoplasmic proteins, 174; nitrogenous fractions and pH of heated avian muscle, 178; electrophoresis pattern of heated avian protein, 261; destruction of microorganisms by microwave and conventional cooking, 442; effect of conventional and microwave heating on bacteria in meat tissue, 588
LILLY, T., Jr., (see Solomon, 5)
LING, A. C., fouling of heat transfer surfaces, 730
LOIT, A. (see Collins-Thompson, 411)
LUEDECKE, L. O., (see Gnan, 730; Ikram, 769; Schultz, 304)
LUND, D. B., (see Ling, 730)
LYNT, R. K., (see Solomon, 5)
MacINTOSH, A., detection of tracer dyes in milk, 747
MARRIOTT, N. G., transoceanic shipment of fresh beef, 364
MARSHALL, R. T., change in WMT score with time of milk storage, 195; sanitizing beef with hypochlorite, 246; automated pyruvate method for testing milk, 732; (see Anderson, 668; Bala, 824; Huhtanen, 236)
MARTH, E. H., acknowledgment of assistance by reviewers, 150; report of editor, 875; (see Brackett, 664, 729; Buchen, 617, 698; Cousin, 406; 475; Doyle, 729; Frank, 729, 749, 754, 835; Messer, 270; Torrey, 187, 393)
MARTIN, J. H., antibiotic residues in milk following dry-cow treatment, 732; (see Johnson, 785)
MAST, M. G., (see Barnard, 337)
MATHUR, B. N., (see Kilara, 573)
MATTARELLA, NINA, (see Richardson, 57)
MATTHEWS, M. EILEEN, (see Rollin, 782)
MAYNE, R. Y., (see DeLucca, 828)
MAYOU, J. L., resistance of *Bacillus stearothermophilus* when heated in milk, 228; sporulation media and heat resistance of *Bacillus stearothermophilus* spores, 232
McHAN, FRANK, (see Cox, 866)
McNULTY, P. B., microbial growth in compacted corn kernels, 686
MERCURI, A. J., (see Craven, 112; Cox, 709, 729)
MESSER, J. W., request for comments on methods to detect penicillin in milk, 270
MIDDAUGH, PAUL R., pathogenic nonsporeforming anaerobic bacteria in convenience foods, 732
MIKOLAJCIK, E. M., (see Messer, 270; Park, 626, 831)
MILLING, M. E., (see Collins-Thompson, 411)
MISLIVEC, PHILIP B., toxic and other molds in soybeans, 309; (see Park 90)
MOHSENIN, N. N., (see McNulty, 686)
MOON, NANCY J., (see LaGrange, 744)
MORGAN, M. E., (see Landsberg, 772)
MOSSEL, D. A. A., (see Corry, 352)
MURALIDHARA, K. S., lactobacilli and coliforms in swine intestine, 288
NAKAMURA, MITSURU J., hazards in school hot lunch program, 730
NAUMANN, H. D., (see Anderson, 668; Bala, 824; Marshall, 246)
NICKERSON, S. C., (see Heald, 523)
NISKANEN, AIMO, correlation of enterotoxin and thermonuclease production with either properties of staphylococci, 543
NOORLANDER, DANIEL O., milking machine as it relates to mastitis, 643
NORTHOLT, M. D., aflatoxin production at different temperatures and water activity values, 778

OBLINGER, J. L., (see Kennedy, 558; Koburger, 484; Weingartner, 234)
OCKERMAN, H. W., letter to editor-figure unclear but text gives information, 145; (see Leon Crespo, 174, 178, 261, 442, 588)
ODLAUG, THERON E., letter to editor-z-value is more than a number, 209
OLSON, H. C., (see Washam, 101, 329)
OLSON, N. F., (see Frank, 835)
ORY, R. L., (see DeLucca, 828)
OSTOVAR, K., (see Gavin, 614; Peck, 730)
PACE, PAUL J., salmonellae in dried dog food, 317
PACKARD, V. S., (see Ginn, 456)
PALMER, BRADLEY J., (see Jackson, 562)
PALUMBO, S. A., (see Smith, 465)
PARK, DOUGLAS L., preparing radio-active penicillic acid, 90
PARK, Y., quantification of *Clostridium perfringens* alpha toxin by several procedures, 626; purification and activity of *Clostridium perfringens* alpha toxin, 831
PARSONS, J. G., (see Johnson, 785; Martin, 732)
PASKELL, STEFAN L., (see Green, 181)
PATER, B., collaborative study of Delvotest-P, 23
PATTERSON, W. N., (see Heald, 523; Jones, 490)
PAULSCH, W. E., (see Northolt, 778)
PECK, DOUGLAS, antimicrobial properties of lysozyme from human milk and egg white, 730
PEDERSON, D. E., (see Huhtanen, 236)
PEELER, J. T., collaborative study on spiral plate method, 462
PETERS, JOSEPH, (see Bremel, 32)
PETRELL, R. J., (see McNulty, 686)
PFLUG, IRVING J., (see Rank, 608)
PHILLIPS, J. G., (see Huhtanen, 236; Wasserman, 683)
PIERSON, M. D., (see Emswiler, 8; Robach, 549)
PLATONOW, N. S., (see Arnott, 296)
POTTER, N. N., (see Ivers, 17)
PRICE, J. F., (see Lee, 325)
PRICE, MELBA S., (see Walker, 120)
PRINCE, GALE, sanitation training in food stores, 732
PRIOR, B. A., psychrometric determination of water activity, 537
PULLEN, M. M., staphylococci in salami before fermentation, 704, 730
PURVIS, U. T. (see Collins-Thompson, 411)
RANGANATHAN, B., (see Singh, 600)
RANK, ELLIOT, heat destruction of spores on metal surfaces and baked potatoes, 608
RAO, M. BHIMASENA, (see Unnikrishnan, 86)
RAUSING, G., energy use and packaging waste, 873
RAY, B., (see Speck, 333)
READ, R. B., Jr., botulism revisted, 732; report of Journal Management Committee, 862
REED, W., (see LaGrange, 744)
REIF, G. D., (see Bruhn, 29)
RICHARDSON, G. H., (see Wang, 671)
RICHARDSON, T., hormonal substances in milk and dairy products, 57
ROBACH, M. C., inhibition of *Vibrio parahaemolyticus* by butylated hydroxyanisole, 549
ROBINSON, D. E., (see Jones, 490)
ROGERS, R. P., (see Bray, 586)
ROLLIN, JANE L., temperature of cooked ground beef in cook/chill foodservice system, 782
ROMAN, MICHAEL H., (see Wright, 41)
RUST, ROBERT E., mechanically deboned meat, 733
SANDERS, O. G., (see Demott, 540)
SANDINE, W. E., (see Muralidhara, 288)
SANGHIRUM, CHAMRAS, (see Langlois, 222)
SCHIEMANN, D. A., evaluation of stomacher, 445
SCHILF, EDWARD A., trends in tuberculosis and brucellosis in cattle, 265
SCHINDLER, A. F., temperature limits for aflatoxin production, 39
SCHOECH, PETER R., testing milk for antibiotics, 138
SCHULTZ, D. L., fats and fatty acids affect aflatoxin production, 304
SCHULTZ, L. H., relationship between somatic cells and amount and composition of milk, 125; (see Bremel, 32)
SEIBERLING, DALE A., automated milk plant operations, 733
SHAHANI, K. M., (see Kilara, 573)
SHAW, FRED B., toxicology of flexible packaging materials, 65
SHEGGEBY, G. G., (see Muralidhara, 288)
SHIH, AN LING, autimicrobial activity of antioxidants, 520
SILVER, K. J., (see Pace, 317)
SIMMONS, R. D., (see Smith, 527)
SING, E. L., (see Huhtanen, 236; Messer, 270)
SINGH, JASJIT, acid production and proteolytic activity of mutant lactobacilli, 600
SMITH, F. C., (see Field, 385)
SMITH, G. C., systems for prolonged storage of quarters of beef, 527; (see Hanna, 94, 98; Marriott, 364)
SMITH, J. L., destruction of pathogens in unfermented snack sausage, 465; (see Strange, 843)
SMITTLE, RICHARD B., microbiology of mayonnaise and salad dressing, 415
SMOOT, L. A., (see Robach, 549)
SOLOMON, H. M., growth of *Clostridium botulinum* at low temperatures, 5
SPECK, M. L., microorganisms in frozen foods, 333; microbiological evaluation of milk supplemented with *Lactobacillus acidophilus*, 733; is heated yogurt still yogurt 863; (see Gilliland, 760, 820)
SPLITTSTOESSER, D. F., machinery molds on fruits and vegetables, 402
STEPHANS, GEORGE R., (see Hankin, 116, 848)
STEWART, J. C., (see Hanna, 676, 689)
STILES, M. E., recovering staphylococci from cheese, 11
STONE, HAROLD F., metering milk, 569
STOLK-HORSTHUIS, M., (see de Boer, 533)
STRANGE, E. D., evaluation of rapid tests for quality of intact meat, 843
STRINGER, W. C., (see Anderson, 668; Bala, 824; Marshall, 246)
STULL, J. W., frozen whey-based novelty, 158
STUTZMAN, DANNIE L., (see Fowler, 166)
SURKIEWICZ, BERNARD F., bacteriology of imported canned ham, 109; bacteriology of chopped liver, 468
SUTER, DWAYNE A., (see Wilaichon, 252)
SWIFT, C. E., (see Strange, 843)
TAYLOR, R. R., (see Stull, 158)
THOMAS, G. M., (see Field, 385)

THOMAS, J. D., bacteriology of beef carcasses and retail meat cuts, 678
THOMPSON, D. I., (see Huhtanen, 236)
THOMPSON, D. R., (see Ginn, 456)
THOMSON, J. E., (see Cox, 729)
TODD, E. C. D., 1974 summary of foodborne disease in Canada, 493; foodborne disease reporting in Canada, 730
TOONE, H., (see Bruhn, 29)
TORREY, G. S., toxic molds from home-stored foods, 187; temperatures in home refrigerators and mold growth at refrigeration temperatures, 393
TOWNSEND, LEON, evaluating state foodservice sanitation programs, 499
TSAI, L. S., concentration of egg white by ultrafiltration, 449
UNNIKRISHNAN, V., iron added to milk and oxidized flavor development, 86
VANDERZANT, C., (see Cobb, 256; Hanna, 94, 98, 676, 689)
VanDONSEL, DALE J., persistence of *Mycobacterium bovis* in soil and on vegetables, 160
VanEGMOND, H. P., (see Northolt, 778)
Van VUUREN, H. J. J., (see Prior, 537)
VARGA, S., methods to enumerate coliforms in soft-shell clams, 763
VAUX, H. H., 16th National Conference on Interstate Milk Shipments, 733
VEDAMUTHU, E. R., exotic fermented dairy foods, 801; (see Washam, 101, 329)
VILIM, A., (see MacIntosh, 747)
VINSON, W. E., (see Heald, 523)
VOIGT, M. N., bacteria produce tyrosine and histidine decarboxylase, 241
von ELBE, J. H., quality of canned vegetables after long-term fresh product storage, 765
WALKER, BAILUS, Jr., health profession's attitude toward single-service containers, 120; food protection in jails and prisons, 639
WALKER, HOMER W., (see Chyr, 369)
WALTZ, M. F., (see Huhtanen, 236)
WANG, N., optical somatic cell counting and protein analysis in dairy herd improvement program, 671
WASHAM, C. J., heat-resistant psychrotrophs from milk, 101, 329
WASSERMAN, A. E., consumer acceptance of nitrite-free bacon
WEBBER, RICHARD W., (see Wright, 41)
WECKBACH, L. S., effect of heating milk on growth and activity of psychrotroph, 857
WEHR, H. M., (see Huhtanen, 236)
WEINGARTNER, K. E., residual bisulfite in iced shrimp, 234
WILAICHON, WUNIBOON, nitrogenous compounds in shrimp, 252
WISNIEWSKI, H. J., (see Pace, 317)
WRIGHT, EARL O., collaborative study on discs to test milk for sediment, 41
YEH, CHIA-PING S., (see Cobb, 256)

CONTENTS, VOLUME 40

January (No. 1)

Research Papers

Effect of Low Temperatures on Growth of *Clostridium botulinum* Spores in Meat of the Blue Crab
H. M. Solomon, R. K. Lynt, T. Lilly, Jr. and D. A. Kautter ---- 5
Survival of *Vibrio parahaemolyticus* in Various Diluents
B. S. Emswiler and M. D. Pierson ---- 8
Reliability of Selective Media for Recovery of Staphylococci from Cheese
M. E. Stiles ---- 11
Production and Stability of Hemolysin, Phospholipase C and Lethal Toxin of *Bacillus cereus* in Foods
J. T. Ivers and N. N. Potter ---- 17
A Collaborative Study of the Delvotest-P Method to Detect Low Concentrations of Penicillin in Milk
B. Pater ---- 23
Influence of Pasteurization and Homogenization Treatments on Photocatalyzed Oxidation of Cream
J. Foley, J. J. Gleeson and J. J. King ---- 25
Influence of Feeding Dehydrated Poultry Waste on Composition and Organoleptic Quality of Milk
J. C. Bruhn, G. D. Reif, H. Toone and J. H. Evans ---- 29
Estimating Somatic Cells in Milk Samples by the Membrane-Filter-DNA Procedure
Robert D. Bremel, L. H. Schultz, F. Raymond Gabler and Joseph Peters ---- 32
A Research Note. Temperature Limits for Production of Aflatoxin by Twenty-five Isolates of *Aspergillus flavus* and *Aspergillus parasiticus*
A. F. Schindler ---- 39
A Research Note. A Collaborative Study to Determine the Feasibility of Using 0.40-, 0.20-, 0.14- and 0.10-Inch-Diameter Discs to Measure Sediment in Fluid Milk
Earl O. Wright, Warren S. Clark, Jr., Richard W. Webber, William L. Arledge, Michael H. Roman and Donald K. Hotchkiss ---- 41
A Research Note. A Phage Typing System for Salmonellae: *Salmonella heidelberg*
M. Gershman ---- 43

General Interest

Diseases Transmitted by Foods Contaminated by Wastewater
Frank L. Bryan ---- 45
Hormonal Substances in Human Milk, Cow's Milk and Dairy Products
T. Richardson and Nina Mattarella ---- 57
Toxicological Considerations in the Selection of Flexible Packaging Materials for Foodstuffs
Fred B. Shaw ---- 65
A Field Topic. Know the Score in Your Food Markets
Philip A. Cochran ---- 69
News and Events ---- 73
Association Affairs ---- 75
Index to Advertisers ---- 77

February (No. 2)

Research Papers

Distribution of Added Iron in Milk of Cows and Buffaloes and its Effect on Oxidized Flavor Development
V. Unnikrishnan and M. Bhimasena Rao ---- 86
Preparation of ^{14}C-Labeled Penicillic Acid and High Specific Activity and Yield
Douglas L. Park, Philip B. Mislivec and James L. Heath ---- 90

Characteristics of Psychrotrophic, Gram-Positive, Catalase-Positive Pleomorphic Coccoid Rods from Vacuum-Packaged Wholesale Cuts of Beef
M. O. Hanna, C. Vanderzant, Z. L. Carpenter and G. C. Smith ---- 94
Microbial Flora of Vacuum-Packaged Lamb with Special Reference to Psychrotrophic, Gram-Positive, Catalase-Positive Pleomorphic Rods
M. O. Hanna, C. Vanderzant, Z. L. Carpenter and G. C. Smith ---- 98
Heat-Resistant Psychrotrophic Bacteria Isolated from Pasteurized Milk
C. J. Washam, H. C. Olson and E. R. Vedamuthu ----101
Bacteriological Survey and Refrigerated Storage Test of Vacuum-Packaged Sliced Imported Canned Ham
Bernard F. Surkiewicz, Marshall E. Harris and Jerry M. Carosella ----109
Total Aerobic and Coliform Counts in Beef-Soy and Chicken-Soy Patties During Refrigerated Storage
S. E. Craven and A. J. Mercuri ----112
Relation of Code Dates to Quality of Milk Sold in Retail Markets
Lester Hankin, Walter F. Dillman and George Stephens ----116
The Health Profession's Attitudes toward Single-Use Food and Beverage Containers
Bailus Walker, Jr. and Melba S. Price ----120
General Interest
Somatic Cells in Milk-Physiological Aspects and Relationship to Amount and Composition of Milk
L. H. Schultz ----125
Potential Health Hazards Associated with Reusable Foodservice Utensils
George J. Kupchik and Jean Katz ----132
Professional Sanitarians and the Law
George M. Burditt ----135
A Field Topic. Testing for Antibiotics in Milk-Field Observations
Peter R. Schoech ----138
Instructions for Authors ----142
Letters to the Editor ----145
News and Events ----146
Association Affairs ----149
Acknowledgment of Assistance by Reviewers ----150
Index to Advertisers ----150

March (3)

Research Papers
Acceptability of a Whey-Based Quiescently Frozen Novelty
J. W. Stull, R. R. Taylor, R. C. Angus and T. C. Daniel ----158
Persistence of *Mycobacterium bovis* BCG in Soil and on Vegetables Spray-Irrigated with Sewage Effluent and Sludge
Dale J. Van Donsel and Edward P. Larkin ----160
Potential for Non-Specific Inhibition in the *Sarcina lutea* Test
R. A. Ledford and Janice Brown ----164
Selected Food Microbiological Data Collected through a Computerized Program
James L. Fowler, Dannie L. Stutzman, James F. Foster and William H. Langley, Jr. ----166
Trace Metal and Protein Concentration in California Market Milks
J. C. Bruhn and A. A. Franke ----170
Effect of Heat on Sarcoplasmic Proteins of Light and Dark Avian Muscle Tissue
F. Leon Crespo and H. W. Ockerman ----174
Effect of Heating Avian Muscle Tissue on Solubility of Nitrogen Fractions and pH Values of Breast and Leg Muscle
F. Leon Crespo and H. W. Ockerman ----178
Fish Peptones for Microbial Media Developed from Red Hake and from a Fishery By-Product
John H. Green, Stefan L. Paskell and Daniel Goldmintz ----181
Isolation and Toxicity of Molds from Foods Stored in Homes
G. S. Torrey and E. H. Marth ----187
A Research Note. Incidence of *Salmonella* in Retailed Raw Cut-Up Chicken
C. L. Duitschaever ----191
A Research Note. Loss of Cured Pigment in Dehydrating Fermented Sausage
J. C. Acton and R. L. Dick ----193
A Research Note. Change in WMT Score with Time of Milk Storage
R. T. Marshall and J. D. Brechbuhler ----195
General Interest
Foodservice Manager Certification—The NIFI Program
C. Dee Clingman ----196
Sanitation Training for Food Service Managers—A Must!
A. Sidney Davis ----198
In Defense of Technology
F. M. Clydesdale ----200
A Field Topic. Preventing Addition of Water to Milk on the Farm
Harold J. Barnum ----206
Supplement No. 1 To the 3-A Sanitary Standards for Fittings Used on Milk and Milk Products Equipment and Used on Sanitary Lines Conducting Milk and Milk Products, Revised Number 08-17A ----208
Letters to the Editor ----209
News and Events ----210
Association Affairs ----212
Index to Advertisers ----207

April (4)

Research Papers
Effect of Various Combinations of Medium, Diluent, and Incubation Conditions on Recovery of Bacteria from Manufacturing Grade and Grade A Raw Milk
B. E. Langlois and Chamras Sanghirum ----222
Effect of Using Milk as a Heating Menstruum on the Apparent Heat Resistance of *Bacillus stearothermophilus* Spores
J. L. Mayou and J. J. Jezeski ----228
Effect of Sporulation Media on the Heat Resistance of *Bacillus stearothermophilus* Spores
J. L. Mayou and J. J. Jezeski ----232
Residual Bisulfite in Iced *Penaeus* Shrimp
K. E. Weingartner, J. A. Koburger, J. L. Oblinger, and F. W. Knapp ----234
Evaluation of a Rapid Test for Antibiotic Residue in Milk

Using Spores of *Bacillus stearothermophilus* var. calidolactis
C. N. Huhtanen, J. G. Phillips, A. R. Brasis, et al -------236
Production of Tyrosine and Histidine Decarboxylase by Dairy-Related Bacteria
M. N. Voigt and R. R. Eitenmiller ----------241
Experiments in Sanitizing Beef With Sodium Hypochlorite
R. T. Marshall, M. E. Anderson, H. D. Naumann, and W. C. Stringer ----------246
A Practical Sensitive Test to Detect Penicillin in Milk
O. W. Kaufmann ----------250
Effect of High Temperature Holding and Ice Storage on Protein, Non-Protein Nitrogen, Water, and Collagen Content of Penaeid Shrimp
W. Wilaichon, B. F. Cobb III, D. A. Suter, and T. R. Dutson ----------252
Organoleptic, Bacterial, and Chemical Characteristics of Penaeid Shrimp Subjected to Short-Term High-Temperature Holding
B. F. Cobb III, C. S. Yeh, F. Christopher, and C. Vanderzant ----------256
SDS-Polyacrylamide Electrophoresis Pattern Alteration of Myofibrillar Proteins after Heating of Avian Leg and Breast Muscle
F. Leon Crespo and H. W. Ockerman ----------261
General Interest
Present Status of and Trends in Tuberculosis and Brucellosis in Cattle
Edward A. Schilf ----------265
Request for Comments on Method to Detect Penicillin in Raw Milk as Proposed for Inclusion in *Standard Methods for the Examination of Dairy Products*
J. W. Messer, L. L. Claypool, G. A. Houghtby, E. M. Mikolajcik, E. L. Sing, and E. H. Marth ----------270
A Field Topic
Freezing Points and Milk Adulteration
S. E. Barnard ----------272
3-A Sanitary Standards for Colloid Milk, Number 36-00 --274
3-A Sanitary Standards for Continuous Blenders, Number 35-00 ----------277
News and Events ----------280
Association Affairs ----------283
Index to Advertisers ----------284

May (5)

Research Paper
Effect of Feeding Lactobacilli on the Coliform and Lactobacillus Flora of Intestinal Tissue and Feces from Piglets
K. S. Muralidhara, G. G. Sheggeby, P. R. Elliker, D. C. England, and W. E. Sandine ----------288
Kinetics of Polychlorinated Biphenyls (Aroclor 1254) in Lactating Bovines and Their Distribution in Dairy Products
D. R. Arnott, D. H. Bullock, and N. S. Platonow --------296
A Microbial Survey of Various Fresh and Frozen Seafood Products
James F. Foster, James L. Fowler and John Dacey ----300
Effect of Neutral Fats and Fatty Acids on Aflatoxin Production
D. L. Schultz and L. O. Luedecke ----------304
Incidence of Toxic and Other Mold Species and Genera in Soybeans
Philip B. Mislivec and Verneal R. Bruce ----------309
Comparative Radiation Death Kinetics of *Clostridium botulinum* Spores at Low-Temperature Gamma Irradiation
Abe Anellis, D. Berkowitz and D. Kemper ----------313
Salmonella in Commercially Produced Dried Dog Food: Possible Relationship to a Human Infection Caused by *Salmonellae enteritidis* Serotype Havana
Paul J. Pace, K. J. Silver and H. J. Wisniewski ---------317
Microbial Flora of Preseasoned Comminuted Turkey Meat
Linda S. Guthertz, John T. Fruin, and James L. Fowler ----------322
Growth and Enterotoxin Production by Staphylococci in Genoa Salami
I. C. Lee, L. G. Harmon and J. F. Price ----------325
General Interest
Significance of *Clostridium perfringens* in Processed Foods
John T. Fruin ----------330
Effects of Freezing and Storage on Microorganisms in Frozen Foods: A Review
M. L. Speck and B. Ray ----------333
Handling Perishable Foods
S. E. Bernard, M. G. Mast and G. R. Kuhn ----------337
Holders of 3-A Symbol Council Authorizations on February 20, 1977 ----------340
PROGRAM: Sixty-Fourth Annual Meeting—International Association of Milk, Food and Environmental Sanitarians, Inc. ----------347
Letters to the Editor ----------352
News and Events ----------353
Index to Advertisers ----------358
Association Affairs ----------359

June (6)

Research Papers
Intermediate-Term Transoceanic Shipments of Fresh Beef
N. G. Marriott, G. C. Smith, Z. L. Carpenter, and K. E. Hoke ----------264
Influence of pH, Temperature, Curing Agents, and Water Activity on Germination of PA 3679 Spores
Chu-Ying Lou Chyr, Homer W. Walker, and Paul Hinz ----------369
Acid Phosphatase Activities of the Skin, Flesh, and Seed in *Sechium edule*, Sw, the Chayote
Florence S. Burnette and George J. Flick, Jr. ----------373
Purification and Properties of Ribonuclease From Buffalo Milk Whey
Azza, A. Ismail, N. S. Ahmed, and M. A. Khorshid ----375
Bacteriological Evaluation of Retail Ground Beef, Frozen Beef Patties, and Cooked Hamburger
C. L. Duitschaever, D. H. Bullock, and D. R. Arnott ---378
Bacteriological Evaluation of Some Luncheon Meats in the Canadian Retail Market
C. L. Duitschaever ----------382
Sources of Variation at the Retail Level in Bacteriological Condition of Ground Beef
R. A. Field, F. C. Smith, D. D. Deane, G. M. Thomas and A. W. Kotula ----------385
Survival of Foot-and-Mouth Disease Virus in Casein

and Sodium Caseinate Produced from the Milk of Infected Cows
H. R. Cunliffe and J. H. Blackwell ----389
Temperatures in Home Refrigerators and Mold Growth at Refrigeration Temperatures
G. S. Torrey and E. H. Marth ----393
Cured Pigment and Color Development in Fermented Sausage Containing Glucono-Delta-Lactone
J. C. Acton and R. L. Dick ----398
Viable Counts Versus the Incidence of Machinery Mold (*Goetrichum*) On Processed Fruits and Vegetables
D. F. Splittstoesser, Marilyn Groll, D. L. Downing, and Jane Kaminski ----402
Lactic Acid Production by *Streptococcus lactis* and *Streptococcus cremoris* in Milk Precultured with Psychrotrophic Bacteria
M. A. Cousin and E. H. Marth ----406
Microbiological Standards for Cheese: Survey and Viewpoint of the Canadian Health Protection Branch
D. L. Collins-Thompson, I. E. Erdman, M. E. Milling, D. M. Burgener, U. T. Purvis, A. Loit, and R. M. Coulter ----411
General Interest
Microbiology of Mayonnaise and Salad Dressing: A Review
Richard B. Smittle ----415
Guidelines for a Dynamic Quality Control Program in a Changing Market
Louis J. Bianco ----423
News and Events ----429
Association Affairs ----434
Index to Advertisers ----435

July (7)

Research Papers
Thermal Destruction of Microorganisms in Meat by Microwave and Conventional Cooking
F. Leon Crespo and H. W. Ockerman ----442
Evaluation of the Stomacher for Preparation of Food Homogenates
D. A. Schiemann ----445
Concentration of Egg White by Ultrafiltration
L. S. Tsai, K. Ijichi and M. W. Harris ----449
Collaborative Study of the Coulter Counter-Chemical Method for Counting Somatic Cells in Raw Milk
R. E. Ginn, D. R. Thompson and V. S. Packard ----456
Effect of the Base Layer in the Cylinder-Plate Method for Analysis of Penicillin
Joseph M. Kornfeld and John J. Karolus ----459
A Collaborative Study of the Spiral Plate Method for Examining Milk Samples
J. T. Peeler, J. E. Gilchrist, C. B. Donnelly and J. E. Campbell ----462
Destruction of *Salmonella* and *Staphylococcus* During Processing of a Nonfermented Snack Sausage
J. L. Smith, C. N. Huhtanen, J. C. Kissinger and S. A. Palumbo ----465
Bacteriological Survey of Chopped Liver Produced at Establishments Under Federal Inspection
Bernard F. Surkiewicz, Ralph W. Johnston and Douglas F. Campbell ----468
Production of *Bacillus cereus* Enterotoxin in Defined Media in Fermenter-Grown Cultures
Bonita A. Glatz and J. M. Goepfert ----472
Lactic Acid Production by *Streptococcus thermophilus* and *Lactobacillus bulgaricus* in Milk Precultured with Psychrotrophic Bacteria
M. A. Cousin and E. H. Marth ----475
Influence of Pasteurization Before and After Separation of Cream on the Oxidative Stability of Ripened Cream Butter
J. Foley and J. J. King ----480
A Research Note. Organisms From Positive MPN Tubes Inoculated With Samples That Yielded No Growth on Pour Plates
J. A. Koburger and J. L. Oblinger ----484
General Interest
An Assessment of *Yersinia enterocolitica* and Its Presence in Foods
W. H. Lee ----486
Use of the Fossomatic Somatic Cell Counts in a Mastitis Control Program
G. M. Jones, C. W. Heald, W. N. Patterson and D. E. Robinson ----490
Foodborne Disease in Canada-1974 Annual Summary
E. C. D. Todd ----493
Evaluation of State Foodservice Sanitation Programs
Leon Townsend ----499
News and Events ----504
Sustaining Members ----511
Association Affairs ----512
Index to Advertisers ----514

August (8)

Research Papers
Antimicrobial Activity of Selected Antioxidants
An Ling Shih and Natholyn D. Harris ----520
Preliminary Evaluation of the Fossomatic Somatic Cell Counter for Analysis of Individual Cow Samples in a Central Testing Laboratory
C. W. Heald, G. M. Jones, S. C. Nickerson, W. N. Patterson, and W. E. Vinson ----523
Systems for Prolonged Storage of Beef Quarters
G. C. Smith, R. D. Simmons and Z. L. Carpenter ----527
Sensitivity to Natamycin (Pimaricin) of Fungi Isolated in Cheese Warehouses
E. deBoer and M. Stolk-Horsthuis ----533
Psychrometric Determination of Water Activity in the High a_w Range
B. A. Prior, C. Casaleggio, and H. J. J. Van Vuuren ---537
Tomato-Flavored Beverage and Onion-Flavored Chip Dip Made from Cottage Cheese Whey
B. J. Demott, A. B. Helms, and O. G. Sanders ----540
Correlation of Enterotoxin and Thermonuclease Production with Some Physiological and Biochemical Properties of Staphylococcal Strains Isolated From Different Sources
Aimo Niskanen and Leo Koiranen ----543
Inhibition of *Vibrio parahaemolyticus* 04:K11 by Butylated Hydroxyanisole
M. C. Robach, L. A. Smoot, and M. D. Pierson ----549
Plate Count Accuracy: Analysts and Automatic Colony Counter Versus a True Count
John T. Fruin and Warren S. Clark, Jr. ----552
Enhancement of Penicillin-Induced Lysis in *Sarcina lutea* by Lysozyme

Joseph M. Kornfeld ----555
A Research Note. Survey of Microflora on the Top Surface of Vended Canned Drinks
J. E. Kennedy, Jr. and J. L. Oblinger ----558
A Research Note. Bacteriological Quality of Raw and Cooked Hamburger at the Retail Level in Tehran
G. Karim ----560
General Interest
Evaluation of a Fast Food Management Training Program: One Year Later
Bruce B. Jackson, Jack B. Hatlen, and Bradley J. Palmer ----562
On the Economics of Justifying a Preventive Public Health Program through Benefit-Cost Analysis: The Case of Restaurant Inspections
O. Benjamin Kaplan and Amer El-Ahraf ----566
A Field Topic. What We Have Learned From Metering Milk
Harold F. Stone ----569
Letters to the Editor ----573
3-A Sanitary Standards Amendments ----575
News and Events ----576
Association Affairs ----578
Index to Advertisers ----580

September (9)

Research Papers
Stability of Ascorbic Acid in Reconstituted Frozen Orange Juice
Priscilla B. Horton and Sherman R. Dickman ----584
Consumers Can Detect Ligh-Induced Flavor in Milk
S. L. Bray, A. H. Duthie and R. P. Rogers ----586
Effect of Conventional and Microwave Heating on *Pseudomonas putrefaciens, Streptococcus faecalis* and *Lactobacillus plantarum* in Meat Tissue
F. Leon Crespo, H. W. Ockerman and K. M. Irvin ----588
Evaluation of Enrichment Broths for Enumerating *Vibrio parahaemolyticus* in Chilled and Frozen Crab Meat
L. R. Beuchat ----592
Accuracy and Speed in Counting Agar Plates
John. T. Fruin, Terrel M. Hill, James B. Clarke, James L. Fowler and Linda S. Guthertz ----596
Acid Production and Proteolytic Activity in Milk by Gamma-Irradiation Induced Mutants of Lactobacilli
Jasjit Singh and B. Ranganathan ----600
Satellite Food Service System: Time and Temperature and Microbiological and Sensory Quality of Precooked Frozen Hamburger Patties
M. L. Cremer and J. R. Chipley ----603
Dry Heat Destruction of Spores on Metal Surfaces and on Potatoes During Baking
Elliot Rank and Irving J. Pflug ----608
Microbiological Characterization of Human Milk
A. Gavin and K. Ostovar ----614
Sporicidal Action of Hydrogen Peroxide on Conidia From Toxigenic Strains of *Aspergillus flavus* and *Aspergillus parasiticus:* Part I.
Shelley Y. Buchen and E. H. Marth ----617
Changes in the Population of *Clostridium perfringens* Type A Frozen in a Meat Medium
John T. Fruin and Fred J. Babel ----622
Factors Affecting Quantification of *Clostridium perfringens* Alpha Toxin by the Hemolysin Indicator Plate Test and other Procedures
Y. Park and E. M. Mikolajcik ----626
General Interest
HACCP Models for Quality Control of Entree Production in Foodservice Systems
Barbara J. Bobeng and Beatrice D. David ----632
Food Protection in Jails and Prisons
Bailus Walker, Jr. and Theodore Gordon ----639
A Field Topic: The Milking Machine as It Relates to Mastitis
Daniel O. Noorlander ----643
Holders of 3-A Symbol Council Authorizations on August 20, 1977 ----647
3-A Amendment to the 3-A Accepted Practices for the Design, Fabrication and Installation of Milking and Milk Handling Equipment ----652
News and Events ----656
Index to Advertisers ----660
IAMFES Sustaining Members ----660

October (10)

Research Papers
Heating Patterns of Products in Crockery Cookers
R. E. Brackett and E. H. Marth ----644
Combined and Individual Effects of Washing and Sanitizing on Bacterial Counts of Meat—A Model System
M. E. Anderson, R. T. Marshall, W. C. Stringer, and H. D. Naumann ----668
Optical Somatic Cell Counting and Total Protein Analysis in a Dairy Herd Improvement Program
N. Wang and G. H. Richardson ----671
Development of *Yersinia enterocolitica*-like Organisms in Pure and Mixed Cultures on Different Bismuth Sulfite Agars
M. O. Hanna, J. C. Stewart, Z. L. Carpenter, and C. Vanderzant ----676
Nutritional Regime, Post-Slaughter Conditioning Temperature, and Vacuum Packaging Effects on Bacteriology of Beef Carcasses and Retail Meat Cuts
J. D. Thomas, D. M. Allen, M. C. Hunt, and C. L. Kastner ----678
Consumer Acceptance of Nitrite-Free Bacon
A. E. Wasserman, W. Kimoto, and J. G. Phillips ----683
Microbial Growth in Bulk Whole Corn Kernels Subjected to High Pressure Compaction
P. B. McNulty, R. J. Petrell, D. Y. Fung, and N. N. Mohsenin ----686
Effect of Heating, Freezing, and pH on *Yersinia enterocolitica*-like Organisms From Meat
M. O. Hanna, J. C. Stewart, Z. L. Carpenter, and C. Vanderzant ----689
Microflora of Retail Fluid Milk Products
F. T. Jones and B. E. Langlois ----693
Sporicidal Action of Hydrogen Peroxide on Conidia From Toxigenic Strains of *Aspergillus flavus* and *Aspergillus parasiticus:* Part II
Shelley Y. Buchen and E. H. Marth ----698
A Study of Coagulase-Positive Staphylococci in Salami Before Fermentation
M. M. Pullen and C. A. Genigeorgis ----704
A Research Note: Evaluation of Four ONPG Tests for *Enterobacteriaceae* from Human, Animal and Selected Food Sources

N. A. Cox and A. J. Mercuri ----------709
General Interest
Fish, Shellfish, and Human Health
Larry D. Brown and C. Richard Dorn ----------712
Salmonella and the Chocolate Industry. A Review
J. Y. D'Aoust ----------718
Financial Report IAMFES ----------727
Abstracts of Papers Presented at the Sixty-Fourth Annual Meeting of IAMFES ----------729
IAMFES Awards ----------736
Association Affairs ----------738
Index to Advertisers ----------740

November (11)

Research Papers
The 3M Automatic Colony Counter in the Bacterial Evaluation of Manufacturing-Grade Milk
W. S. LaGrange*, N. J. Moon, and W. Reed ----------744
Detection of Tracer Dyes in Milk
A. MacIntosh and A. Vilim* ----------747
Inhibitionof Enteropathogenic *Escherichia coli* by Homofermentative Lactic Acid Bacteria in Skimmilk: Part I
J. F. Frank and E. H. Marth* ----------749
Inhibition of Enteropathogenic *Escherichia coli* by Homofermentative Lactic Acid Bacteria in Skimmilk: Part II
J. F. Frank and E. H. Marth* ----------754
Enumeration and Identity of Lactobacilli in Dietary Products
S. E. Gilliland and M. L. Speck* ----------760
Comparison of the Elevated Temperature Plate Count (ETPC) and MPN Procedure to Estimate the Densities of Fecal Coliforms and *Escherichia coli* in Soft-Shell Clams
S. Varga*, R. E. Dobson, and R. Earle ----------763
Quality of Canned Potatoes, Carrots, and Beets After Long-Term Fresh Product Storage
J. H. von Elbe*, W. E. Artz, and C. E. Johnson ---------765
Growth and Enterotoxin A Production by *Staphylococcus aureus* in Fluid Dairy Products
M. Ikram and L. O. Luedecke* ----------769
Retention of Chemical Contaminants by Glass, Polyethylene, and Polycarbonate Multiuse Milk Containers
J. D. Landsberg, F. W. Bodyfelt*, and M. E. Morgan -772
Differences Between *Aspergillus flavus* Strains in Growth and Aflatoxin B_1 Production in Relation to Water Activity and Temperature
M. D. Northolt*, H. P. van Egmond, and W. E. Paulsch ----------778
Cook/Chill Foodservice Systems: Temperature Histories of a Cooked Ground Beef Product During the Chilling Process
Jane L. Rollin and M. Eileen Matthews* ----------782
A Comparison of Several Assay Procedures to Detect Penicillin Residues in Milk
M. E. Johnson, J. H. Martin*, R. J. Baker and J. G. Parsons ----------785
A Bacteriological Survey of Raw Ground Beef
James F. Foster*, James L. Fowler, and Warren C. Ladiges ----------790
Microtiter Technique for Enumeration of Mesophiles, Psychrotrophs, and Coliforms in Raw and Pasteurized Milk
Ivan A. Casas*, Nelson Leon, and Pedro Izquierdo -----795
General Interest
Trends in Foodborne Salmonellosis Outbreaks: 1963-1975
Mitchell L. Cohen*, and Paul A. Blake ----------798
Exotic Fermented Dairy Foods
Ebenezer R. Vedamuthu* ----------801
IAMFES Presidential Address
Henry V. Atherton* ----------803

*Asterisk designates person to whom inquires regarding the paper should be addressed.

64th Annual Meeting of the IAMFES ----------806
News and Events ----------812
Index to Advertisers ----------816
IAMFES Sustaining Members ----------816

December (12)

Research Papers
Antagonistic Action of *Lactobacillus acidophilus* Toward Intestinal and Foodborne Pathogens in Associative Cultures
S. E. Gilliland and M. L. Speck* ----------820
Changes of Color of Aqueous Beef Extract Caused by *Pseudomonas fragi*
K. Bala, R. T. Marshall*, W. C. Stringer, and H. D. Naumann ----------824
Production of Aflatoxins B and G on Solid and Broth Culture Media
A. J. De Lucca, II, R. Y. Mayne, A. O. Franz, Jr., and R. L. Ory* ----------828
Purification and Activity of *Clostridium perfringens* Alpha Toxin
Y. Park, Maria Babajimopoulus, and E. M. Mikolajcik* ----------831
Survival of Enteropathogenic and Non-Pathogenic *Escherchia coli* During the Manufacture of Camembert Cheese
J. F. Frank, E. H. Marth*, and N. F. Olson ----------835
Evaluation of Rapid Tests for Monitoring Alterations in Meat Quality During Storage I. Intact Meat
E. D. Strange*, R. C. Benedict, J. L. Smith, and C. E. Swift ----------843
Keeping Quality of Pasteurized Milk for Retail Sale Related to Code Date, Storage Temperature, and Microbial Counts
Lester Hankin*, Walter F. Dillman, and George R. Stephens ----------848
Comparison of Three Assays for Peroxidase in the Blue Crab (*Callinectes sapidus*)
Florence S. Burnette and George J. Flick, Jr.* ---------854
Effect of Heat Treatments on Survival and Growth of a Psychrotroph and on Nitrogen Fractions in Milk
Lana S. Weckbach and B. E. Langlois* ----------857
General Interest
Heated Yogurt-Is It Still Yogurt?
Marvin L. Speck* ----------863
Commercially Available Minikits for Identification of *Enterobacteriaceae:* A Review
N. A. Cox*, Frank McHan, and D. Y. C. Fung ----------866
Special Reports from IDF
E. Flückiger, G. Rausing ----------873
Report from the Journal Management Committee-1977
R. B. Read, Jr. ----------862

Report of the Editor-*Journal of Food Protection*-1977
E. H. Marth ----------875
Index to Volume 40 ----------877
News and Events ----------890
Index to Advertisers ----------896

*Asterisk designates person to whom inquires regarding the the paper should be addressed.

SUBJECT INDEX

Abstracts
  papers presented at IAMFES 64th Annual Meeting, 729
Aflatoxins, 39, 187, 304, 778, 828
Amines, in dairy products, 241
Anaerobic spores
  influence on germination, 369
Animal waste recycling, 29
Antibiotic residues
  milk, 138, 270, 555, 785
  testing, 138, 164, 236, 250, 747
Antioxidants, 25, 520, 549
Ascorbic acid, stability, 584
Aspergilli, 39, 187, 309, 304, 393, 698
Bacilli,
  Bacillus stearothermophilus, 228, 232, 236
  Bacillus cereus, 17, 472
Bacteriology, evaluation (see also plate counts)
  ground beef, 378
  ham, 109
  luncheon meats, 382
  liver, 468
  meat, 843
Brucellosis, in cattle, 265
Butylated hydroxyanisole, 520, 549
Chayote
  acid phosphatase activities, 373
Cheese
  coliforms, 835
  microbiological standards, 411
  storage, 533
  staphylococci recovery, 11
Chicken, *salmonella* in, 191
Chocolate, *Salmonella* in 718
Clostridia
  Clostridum perfringens
    luncheon meats, 382
    alpha toxin, 627, 831
    processed foods, 330
    survival when frozen, 622
    seafood, 300
  Clostridum botulinum
    gamma irradiation, 313
    blue crab, 5
  Clostridum sporogenes, 369
Code dating, 116, 848
Coliforms, 112, 835
Computerized data collection, microbiology, 166
Conidia, inactivation, 617, 698
Crockery cookers, 664
Decarboxylasis of bacteria, 241
Delvotest-P method of penicillin detection, 23
Dilutents, 222
  effect of *Vibrio parahaemoliticus*, 8
Economics
  health programs, 566
Eggs
  ultrafiltration of whites, 449
Enterobacteriaceae, identification, 866
Enterotoxin
  production by staphylococci, 325, 543
Eschericia coli
  comminuted turkey meat, 322
  luncheon meats, 382
  cheese, 835
  milk, 749, 754
Fatty acids and nuetral fats
  effect on aflatoxin, 304
Feeding
  effect on milk quality, 29
Fermenter, enterotoxin produced, 472
Fermented dairy foods, 801
Foodborne illnesses, Canada, 493
Food inspection, 423
Foodservice, (see also quality control)
  cook/chill systems, 782
  correctional facilities, 639
  manager certification, 197
  multiuse utensils, 132
  restaurant inspections, 566
  sanitation training, 199, 337, 562, 499
Fossomatic somatic cell counts, 490, 523
Foot-and-mouth disease virus, survival in milk, 389
Geotrichum on processed fruits and vegetables, 402
Hormones, in milk, 57
Human milk, microbiology, 614
Hydrogen peroxide,
  effect on Aspergilli, 698
IAMFES, Presidential address, 803
Iron, effect on milk flavor, 86
Irradiation, effect on *Clostridum botulinum*, spores, 313
Journal of Food Protection,
  Instruction to authors, 142
Lactic acid production, 406, 475
Lactobacilli, 288, 760
  Lactobacillus acidophilus, antagonistic action, 820
Law and sanitarians, 135
Light
  effect on milk flavor, 586
Liver, bacteriology, 468
Meat
  avian proteins, 174, 178
    thermal alterations, 261
  bacon, 683
  beef, 94, 378, 385, 560, 603, 790
  chicken, 191
  fish, 181
  ham, canned, 109
  lamb, 98
  liver, 468
  post slaughter conditions, 678
  salami, 704
  sanitation, 246, 668
  sausage, 193, 398, 465
  turkey, 322
Media
  for staphylococci recovery, 11

bismuth sulfite agar, 676
Membrane-filter-DNA sampling, 32
Metals in milk, 170
Microbial growth in processed corn, 686
Microbiological data
computerized food testing, 166
Microorganisms
in frozen foods, 333
microwave cooking, influence, 442
vended canned drinks, 558
Microwave cooking, 145, 442, 558
Milk
acid production, 406, 477, 600
adulteration, 206, 272
bacteriological testing, 222, 462
cell counts, somatic, 32, 125, 456, 490, 523, 671, 744
code dating, 116
composition, 125
foot-and-mouth virus in casien, 389
flavor, 29, 86, 586
metal and protein concentrates, 170
metering, 569
microorganisms in, 222, 228, 232, 241, 693, 749, 754, 769, 795
polychlorinated biphenyls in, 296
residues (see also antibiotic residues)
hormonal, 57
sediment measures, 41
storage, 195, 206, 848
temperature, 228, 232
Molds
machinery, on fruits and vegetables, 403
refrigeration and growth, 393
soybeans, 309
toxicity, 187
Multiuse foodservice items, 132, 145, 772
Nitrites, in bacon, 683
Nutrition, effect on meat, 678
ONPG tests, 709
Packaging,
toxicity, 65, 772
pasteurization,
oxidative stability, 25, 480
Penicillin, 187, 309, 459
^{14}C-labeled penicillic acid, 90
residues, 32, 236, 250, 270, 555, 785
Peptones, in fish, 181
Perishable foods, 337
Peroxidase, blue crab, 854
Phage typing,
Salmonella, 43
Pigment,
beef, 824
sausage, 193, 398
Plate counts, 552, 596
elevated temperature plate count, 462,
most probable number count, 484
spiral plate count, 462
3-M colony counter, 744
Polychlorinated Biphenyls, 269
Protein
concentrations in milk, 170
sarcoplasmic, avian tissue, 174
Pseudomonads
color changes in beef, 824
Psychrometer, 537
Psychrotrophic bacteria, 94
lamb, 98
milk, 101, 406, 475, 857
Quality control programs, 69, 423, 632
Refrigeration
mold growth, 393
Residues, (see antibiotic residues)
bisulfite in shrimp, 234
Ribonuclease, properties in whey, 375
Salmonella
in chicken, 191
in chocolate, 718
in dog food, 317
foodborne illness from, 798
in ground beef, 385
phage typing, 43
in sausage, 465
Salmonella hiedelberg, 43
Sanitizers, 164
for meat, 246
Sanitation training in foodservice, 199
Sanitation systems, meat, 668
Sarcina lutea, 164, 459, 555
Sausage, pigment, 398
Seafood
foodborne illness from, 712
microbiology, 300, 763
Sewage, effluent and sludge, 160
Sechium edule, 373
Single service food containers, 120
Shrimp
residual bisulfite in, 234
storage, 252, 256
Slow cooking methods, 664
Sodium hypochlorite, sanitizer, 246
Soybeans, mold incidence, 309
Spiral plate method of examining milk, 462
Spores
destruction by heat, 232, 609
inactivation by peroxide, 617, 698
Stomachers, 445
Standard Methods for the Examination of Dairy Products, 195, 222, 270, 552
Staphylococci
in cheese, 11
enterotoxin production, 325, 543
in milk products, 769
in luncheon meat, 382
in salami, 382
in sausage, 465
sources, 543
Staphylococcus aureus
in ground beef, 378
Storage
of beef, 364, 527
of frozen foods, 337
of shrimp, 234, 252, 256
vegetable quality, 765
meat, 843

Streptococci
Streptococcus bulgaricus, 475
Streptococcus cremoris, 406
Streptococcus lactis, 406
Streptococcus thermophilus, 475
Technology, changes in, 200
Temperature
effects on aflatoxin production, 39
histories of cook/chill foodservice systems, 782
thermal destruction of microorganisms, 442
thermal resistance of spores, 232
3-A Sanitary Standards
amendments, 575
colloid mills, 274
continuous blenders, 277
holders
August, 20, 1977, 340
February 20, 1977, 340
milking practices, 652
supplement on fittings, 208
Toxicological considerations in packaging, 65
Toxicity of molds, 187
Trichinella spiralis, 493
Tuberculosis in cattle, 265
Turkey, microflora in comminuted meat, 322
Ultrafiltration, egg whites, 449
Vibrio parahaemolyticus, 8, 300, 549, 592
Water activity, 537, 778
Waterborne illness, 45
Waste disposal, 160
Whey
buffalo milk, 375
foods, from, 541
frozen novelties, 158
Yersinia enterocolitica, 486, 697, 689
Yogurt, 863

IAMFES APPLICATION FOR MEMBERSHIP

(*Membership open to individuals only*)

All memberships on calendar year basis—Membership includes subscription to Journal of Food Protection

Name _____ Date _____
Please Print

Address _____ ☐ Renewal
☐ New
_____ Zip Code _____ ☐ Re-instatement

Is the above your _____ business _____ home address?

Direct Member Annual Dues $16.00
Affiliate membership—through an affiliate—$14.00 plus affiliate dues (contact your local affiliate secretary)
Student Membership $5.00 with verification of student status. Student subscription effective from receipt of payment to the end of the calendar year.

SUBSCRIPTION ORDER

Name _____ Date _____
Please Print

Address _____ ☐ Renewal

_____ Zip Code _____ ☐ New

Educational Institution & Public Libraries----------$32.00
Individual Non-Member Subscription ----------$32.00
Government Agencies, Commercial Organizations----------$32.00

All subscriptions on calendar year basis.

CHANGE OF ADDRESS

Please write to us before you move, 30 days in advance, and mail to Journal of Food Protection, P.O. Box 701, Ames, Iowa 50010.

NAME _____

OLD ADDRESS _____

_____

NEW ADDRESS _____

_____

Effective date _____ Publication _____